

To Whom It May Concern:

This letter is in regards to establish the “Saddle Rock-Malibu” viticulture area in Los Angeles. I am a culinary student at The Art Institute of Los Angeles and on February 16th, 2006, my colleagues and I went on a field trip to Saddle Rock-Malibu. The reason being was to further our knowledge as we began to explore the world of wine.

They are secluded from the hustle and bustle of the PCH and the 101 Freeway, in the Santa Monica Mountains. The terroir is precise in regards to the favorable growing conditions of their choice of varietals, including: Merlot, Cabernet Sauvignon, and Siraz. The land is surrounded by hills and mountains allowing temperatures to be accurately warm.

This was my first time to be exposed to an actual vineyard and it possessed all the characteristics I had been taught. Our field trip began as we entered through the main entrance and saw how vast this ranch actually was! We were shown the rows of Siraz/Shiraz and Merlot varietals where the owner thoroughly explained the growing process, including: the past, the present and the future.

This led us to the owner’s nursery; the rebirth of all the precious goods. It was a sight to see the beginning stages of wine and to learn how miraculous ‘wine and time’ actually is. The owner is deeply passionate, well-knowledgeable about this profession; including her staff, as they are extremely organized by using labels and writing down *everything*.

Finally, we were allowed to do a taste test of a real Malibu Family Wine. Before tasting each wine, we discussed simple wine tasting procedures. We tasted 2001 and 2002 Cabernet Sauvignon, Merlot, and Siraz. Each wine is distinctive in their own way which allows the Malibu Family Wine’s to meet a variety of people’s preferences. I believe that they should definitely be given this opportunity to let the world taste what this appellation is made of.

Sincerely,

Jeffrey Villaruz